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TITLE : PRODUCTION OF VEGETABLE SAKE

ABSTRACT : PURPOSE: To obtain vegetable SAKE having flavor, color and nutritive value derived from vegetable and improved palatability, by subjecting a raw material consisting of a treated material of vegetable just formentation before to lactic acid fermentation, sterilizing under heating, cooling, then alcohol fermentation and further sterilizing under heating.

CONSTITUTION: A vegetable such as carrot, tomato, spinach, cabbage, celery, green peas, etc., is mechanically treated by thin cutting, grinding, squeezing, etc., to give a treated material of vegetable, which is optionally sterilized under heating at 75–85°C for 20sec–10min and cooled to give a raw material just before fermentation. Lactic acid bacteria having strong activity are inoculated into the material at 15–40°C, which is subjected to lactic acid fermentation. When the fermented material has pH3.5–4.5 and 0.1–0.4% total acid (calculated as lactic acid), the fermented material is sterilized under heating at 70–85°C for 20sec–5min. Then, the fermented material is cooled, blended with a saccharide source such as glucose, sucrose, etc., and yeast such as *Saccharomyces cereviciae*, etc., at 10–35°C, subjected to alcohol fermentation. The fermented material is optionally centrifuged after the fermentation to remove yeast molds and sterilized under heating at 70–85°C for 20sec–10min.

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